

DESSERT MENU & FEBRUARY 2010

TCHO CHOCOLATE POT DE CRÈME 9.

Crème chantilly
Lagavulin Distiller's Edition 1991
(Pedro Ximénez finish) 20.

BLOOD ORANGE "CRÈME BRULÉE" 9.

Devil's food cake, hibiscus reduction, beet foam
Heiss, Burgenland, Austria, Eiswein,
sauvignon blanc 2003 9.5

KABOSU LIME MOUSSE 9.

Elderflower, green tea biscuit
Haut-Mayne, Sauternes, France 2007 16.

COFFEE CAKE BITES 9.

Malted cinnamon ice cream, candied Brazil nuts,
bergamot orange
Diplomático, Reserva, Venezuelan rum 8.

COOKIE PLATE 6.

Blood orange meltaways, double-chocolate-chip-
malt cookie, chocolate hazelnut sticky bun, Oreo
cheesecake bites
Smith Woodhouse, 10-year Tawny port 10.

CITRUS SORBET 8.

Earl Grey shortbread, lemon verbena honey jello
Quady "Deviation,"
rose geranium & damiana, CA, n.v. 9.5

ABSINTHE BRASSERIE & BAR
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Luis Villavelazquez, Pastry Chef

GOAT'S-MILK CHEESES

BLEU DE BOCAGE candied kumquats
Goat's milk, assertive, creamy, slight crumble
(Vendée, France)

MONTE ENEBRO dried figs
Creamy, lemony, slightly acidic, ash-covered
(Avila, Spain)

SAINTE MAURE yuzu marmalade
Tangy, unpasteurized, slightly creamy
(Pyrenees, France)

TOME DU HAUT LANGUEDOC rose-petal jam
Raw milk, rustic, semi-hard, rich, grassy, earthy
(Touraine, France)

SHEEP'S-MILK CHEESES

LOU REY fig cake
Slightly firm, grassy, mild, sweet
(Pyrenées, France)

TOMME DE BREBIS mostarda di fruta
Buttery, semi firm, barnyard notes
(East Charleston, Vermont)

COW'S-MILK CHEESES

COLSTON BASSETT STILTON aged balsamic
Cow, earthy, moist, mineral, fruity
(Nottinghamshire, England)

ROSSO MACCAGNO candied walnuts
Creamy, semi firm, rich, nutty, slight grassy tones
(Piemonte, Italy)

LE VIGNELAIT red grapes
Triple cream, sweet, slightly sour, buttery, smooth
(Normandy, France)

LE WAVREUMONT sliced apples
Creamy, washed rind, complex aroma, mild flavor
(Liège, Belgium)

MIXED MILK CHEESES

LA TUR medjool dates
Cow-goat-sheep, creamy, earthy, rich mouth-feel
(Piemonte, Italy)

AGOUR marinated olives
Goat-sheep, semi-firm, smooth, mild
(Pyrenées, France)

CASTELBELBO marcona almonds
Cow-goat-sheep, light, earthy, mushroom notes
(Piemonte, Italy)

Single cheese 8. Selection of five cheeses 38.
Selection of three cheeses 22. Tasting of all cheeses 95.

Each of the above served with its condiment
& house-made walnut bread

DESSERT & DIGESTIF COCKTAILS

FRENCH INHALER	10.
Muscat de Beaumes de Venise, St. Germain Elderflower liqueur, & Crème de Violette, served up, orange twist	
TEMPTED EVE	11.
Nardini Almond Grappa, Quince Saba, whole egg, & cinnamon-chili tincture, served up with grated nutmeg	
CAFÉ PARAISO	9.
Montecristo 12-yr. Rum, Velvet Falernum, orange bitters, & coffee, served with cream & orange zest	
INTOSATO NOCE	11.
Plymouth Gin, dry oloroso sherry, Cynar, & orange bitters, stirred & served up with a flamed orange	
LOST & FOUND	12.
Los Danzantes Reposado Mezcal, Amaro Averna, & grapefruit bitters, served up with orange peel	

DESSERT WINES

ANDRÉ ANDRIEUX	8.
Muscat de Beaumes de Venise, Rhone, France 2007	
HAUT-MAYNE Sauternes, France 2007	16.
MOSCATO D'ASTI	7.5
Elvio Tintero, "Sori Gramela," Italy 2008	
HEISS	9.5
Burgenland, Austria, sauvignon blanc Eiswein 2003	
QUADY	9.5
"Deviation," rose germanium & damiana, CA, n.v.	
FRANCIS TANNAHILL	10.
Passito, Oregon, gewürztraminer 2005	
ROYAL TOKAJI COMPANY	12.
Aszú, 5 Puttonyos, Hungary 2005	
LES CLOS DE PAULILLES Banyuls, France 2006	10.

PORT, SHERRY, & MADEIRA

BROADBENT Reserve, Auction Lot, n.v.	8.5
QUINTA DO NOVAL LBV 2003	9.
SMITH WOODHOUSE 10-year Tawny	10.
SMITH WOODHOUSE 20-year Tawny	18.
SMITH WOODHOUSE Madalena 1995	16.
GRAHAM'S VINTAGE PORT 1991	24.
LUSTAU, Dulce, Moscatel Sherry, Spain, solera	9.
BODEGAS TORO ALBALÁ	16.
Pedro Ximénez Sherry, Spain 1979	
BLANDY'S, Malmsey, 10-year-old Madeira	10.
COSSART GORDON	12.
Bual, 15-year-old Madeira	

SELECTION OF BRANDY

Please see our full list of spirits for more choices

PARK Vielle Fine Family Reserve, Cognac	26.
TESSERON XO 1953 Cognac	29.
HENNESSEY PARADIS EXTRA Cognac	30.
REMY MARTIN	180.
Louis XIII, Grande Champagne, Cognac	
DOMAINE BOIGNERES	22.
Bas Armagnac, Vintage 1993	
CHÂTEAU RAVIGNAN	23.5
Perquie, 1979, Armagnac	
LEMORTON RESERVE	21.
Vintage 1976, Domfrontais, Calvados	
ROGER GROULT RÉSERVE ANCESTRALE	28.
Calvados Pays D'Auge	

SELECTION OF TEA

from Mighty Leaf Tea Company 4.75

BLACK TEAS

Leaves of Provence
Organic English Breakfast
Himalayan Peak Darjeeling
Organic Earl Grey
Celebration
Bombay Chai
Earl Grey Decaffeinated

GREEN TEA (light caffeine)

Organic Hoji-cha

WHITE TEA (light caffeine)

Organic White Lotus

HERBAL INFUSIONS (no caffeine)

Chamomile Citron
Organic Verbena Mint
African Amber